

We are proud to say that Artisan Macaron uses only the finest products available. We work entirely from scratch - juice and zest from lemons and oranges - fruit puree using ripened fruits - roasted pistachio and paste. Our food color is hand-made from a variety of spices, herbs and vegetables in the Artisan Macaron kitchen. We never use preservatives or chemical colors in any Chef Alex creation.

The French Macaron, deceptively simple, consists of a handful of ingredients. The process is all about skill and above all else, love. And that is what Chef Alex and Artisan Macaron are all about, *love*.



Additional seasonal and holiday flavors are available - online or through our distribution partners.

Enjoy within one day un-refrigerated or 14 days refrigerated.
Six months frozen in freezer.

HAND MADE.
ALL NATURAL.
NO PRESERVATIVES.

ARTISAN MACARON, LLC

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San Francisco, California

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Chef and Family Owned Since 2006

ArtisanMacaron.com

Our Classic Macaron Menu

ALMOND

A sweet delicate floral taste with a hint of light butter cream and premium almond paste leaves you with an elegant lingering after-taste of fresh almond. Pure Heaven!

BIRTHDAY CAKE

Best birthday ever, vanilla and creamy, sweet and crunchy, just the right treat for an unforgettable party. Enjoy until the end of that special day!

BLACK & WHITE

Sexy dark cocoa and vanilla with two hints of vanilla bitterness. A perfect pairing!

CARAMEL FLEUR DE SEL (SALTED CARAMEL)

This bittersweet Macaron is the perfect balance of a crusty shell and cream inside, with a zest of harvested sea salt from France. Enjoy after 8 pm!

CHOCOLATE

A unique Chocolique delicacy made with deep dark chocolate and real cocoa nibs. An unforgettable moment of pleasure!

EARL GREY

A hint of bergamot with a touch of citrus, this British favorite will be great for four o'clock high tea along with romantic music, and a great start to an unforgettable evening without moderation.

FRESH STRAWBERRY

Fresh strawberries from the fields! Sweet and fruity, creamy and crumbly. Just like fresh homemade pie!

HAWAIIAN KONA COFFEE

Remarkably robust! A lively addition to the end of a nice meal or coupled with a satisfying cup of coffee!

MANGO

Tropical and floral describes this delicacy. Great on the beach!

PISTACHIO

A unique combination of Italy and California. Two types of Pistachios are used to create this unforgettable gourmet macaron. An elegant equation for your next tea party! Nutty and pistachio.

RASPBERRY

A beautiful butter cream flavor with fresh raspberries. Where sweet and sour meet. Unforgettable!

VANILLA BEAN

Rich Tahitian vanilla nut blend with floral tones. Pure happiness!



· CLASSIC FLAVORS ALWAYS AVAILABLE ·